

## EVENT MENU

Honouring the very best of  
British seasonal produce.



### CANAPÉS

Six items per person:

Beef tartare  
*Ricotta, truffle oil and sesame biscuit*

Cured duck breast  
*Jerusalem artichoke crisp and bavaroise*

Salmon gravadlax  
*Fennel, orange and sour cream*

Shrimp tartare  
*Radish and shellfish mayonnaise*

Parmesan crème brûlée (v)

Smoked tofu (pb)  
*Crushed broad beans, plant based cheese and crispy shallots*

### SLIDERS

Four items per person:

Wagyu cheeseburger

Chicken karaage slider

Lobster roll  
*Mayonnaise, rhubarb and coriander*

Cauliflower steak slider (pb)  
*Sage and sundried tomato pesto*

*All ten items £65 per person*

### DESSERTS

Optional upgrade at £6.50 each:

Peach clafoutis  
*Mint meringue*

Chocolate and almond honeycomb

(v) vegetarian | (pb) plant based

*All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or visit our website.*